



Frozen Mixed Seafood for Frying in Cardboard Box



Code	Product description
	culinary preparation of breaded mollusks and crustaceans
Product Shelf life	
12 months	
Availability	
All year round	
Package	
plastic bag and cardboard	

Primary packaging

HDPE bags

Secondary packaging

3 kg box (length/width/height) (299mmx247mmx102mm); 5 kg box (length/width/height) (296mmx236mmx184mm);

Net weight

3 kg or 5 kg

Net weight carton

3 kg or 5 kg

Mode of use

Must be cooked before consumption. In OVEN: place the frozen product in a preheated oven at 200°C and cook for about 15 minutes, in air fryer at 200°C for 15 minutes, in a pan with a drizzle of oil for 7-8 minutes, turning the product halfway through cooking.

INGREDIENTS

SQUID Indo-Pacific 54%, SHRIMP* tropical or pink PRAWN* 18%, water, "00" WHEAT flour, durum WHEAT semolina flour, semi-finished product for food industry. *species varies throughout the year based on market availability. The specific species used is indicated on the label.

Transport/storage methods

Transport Temperature: below -18°C Storage/Sale Temperature: below -18°C

Palletization

Packs per pallet	No. of packs per layer	Layers per pallet	Pallet height (in cm)
144	12	12	137
96	12	8	162

External appearance

Breaded mollusks and crustaceans

Allergens

Contains: MOLLUSKS, GLUTEN, CRUSTACEANS. Cross contamination (may contain): MILK, FISH, CELERY, MUSTARD, SESAME, SOY, SULFITES, EGGS

Chemical characteristics

Chemical contaminants below the limits set by EU Reg. 2023/915 and subsequent amendments (heavy metals, dioxins, PCBs).

Sensory characteristics

Aroma delicate scent of crustaceans and mollusks Color uniform light breaded Texture crispy outside and tender inside

Microbiological characteristics/chemical

Average production values

Load mesophilic aerobic total	<1.000.000 ufc/g
Enterobacteriaceae	<10.000 ufc/g
Escherichia coli	<100 ufc/g
Staphylococci c.p.	<100 ufc/g
Listeria monocytogenes	Absent in 25 g
Salmonella spp.	Absent in 25 g

Average nutritional values for 100 g of product

Energy (kJ/kcal): 1043/249, fat 13 g of which saturated 1.5 g, carbohydrates 23 g of which sugars 2.0 g, fiber 1.6 g, protein 9.3 g, salt 1.2 g

Intended use

Food intended for all consumers, except those who have allergies or intolerances to one or more of the ingredients listed above.

Non-conformity management

In case of complaints, alerts/withdrawals, please contact the following numbers: +39 0836 1955986 - qualita@marevivocastro.com

The packaging material comes from qualified companies that have provided declarations of conformity, is subject to traceability as per EC Reg. 1935/2004 and subsequent amendments, and is suitable for contact with this type of food as per EC Reg. 1895/2005, EU Reg. 10/2011 and Italian legislation D.M. 21/03/1973 and D.P.R. 777/82.